

HORN OF AMALTHEA



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 Rahul Ratnakar

 Vipin Sharma

- Sub Category Name
Food
Main Courses

- Recipe Source Name
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Ingredients

HORN OF AMALTHEA

Brioche Horn

- 250g plain flour
- 1/2 cup milk
- 1 tsp yeast
- 3 egg yolks, lightly beaten
- 75g butter
- Pinch of salt
- Poppy seeds
- 1 egg wash

Poaching Stock

- 1l water

- 1 onion, diced
- 1 leek
- 1 celery stick
- 1 bay leaf
- 6 peppercorns
- 1 tsp tarragon
- 1/2 lemon
- 100ml white wine

Prawn Salad

- 200g King prawns
- 40g cocktail onions
- 1 tsp French tarragon
- 50g celeriac, julienne
- 50g Granny Smith apple, julienne
- 60g crème fraîche
- 1/2 tsp lemon juice
- 6 lemon wedges
- Salt and pepper, to taste

Methods and Directions

HORN OF AMALTHEA

Brioche Horn

- Mix flour, salt and yeast in a mixing bowl.
- Warm milk and sugar slightly and stir until the sugar dissolves.
- Add the egg yolks to the milk and once combined add the mixture to the flour mixture and mix until it forms a smooth dough (approximately for 10 minutes).
- Slowly add the butter in 2 portions.
- Cover the dough with a wet cloth and place in a warm place.
- Once the dough has doubled in size make 80g balls and set aside with a wet cloth on top to ensure the dough doesn't dry.
- Roll out the dough into thin sheets and cut it into 1 inch thickness and 15cm length. Roll the dough on the canola cone and brush with oil.
- Apply egg wash to the cone and dust with poppy seeds. Bake at 180C for 10 min.

Poaching Stock

- Combine all the poaching stock ingredients in a pot and bring to a simmer.
- Add the prawns into the pot and cook for 6-8 minutes. Once boiled immerse them in cold water.



Prawn Salad

- Peel, dry and dice the cooked prawns.
- Chop the cocktail onions, tarragon and combine in a bowl with celeriac, apple julienne, salt, pepper and lemon juice.
- Fold in the crème fraîche.

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